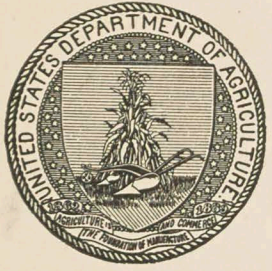


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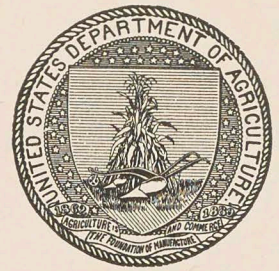
Do not assume content reflects current scientific knowledge, policies, or practices.

Historic, archived document

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Dairy Farmers



IT'S YOUR PATRIOTIC DUTY TO STOP MILK WASTES, NOW!

The Nation and Its Armies

Have use for every ounce of food that can be raised. Every ounce of food saved adds to the nation's strength and endurance

You Will Aid Your Country

By making greater efforts to see that none of your milk spoils—that all you produce gets to soldier or citizen in the best possible condition

HELP BY KEEPING YOUR MILK FROM SPOILING

Milk is of great importance in the list of foods. Increased effort to prevent its loss by waste or spoilage will result in more and better food for emergencies



STEAM STERILIZER FOR DAIRY UTENSILS

STERILIZE ALL MILK UTENSILS ON THE FARM

YOUR MILK will keep better and make better products if you will sterilize all pails, strainers, and separator parts.

Use live steam for five minutes to sterilize.

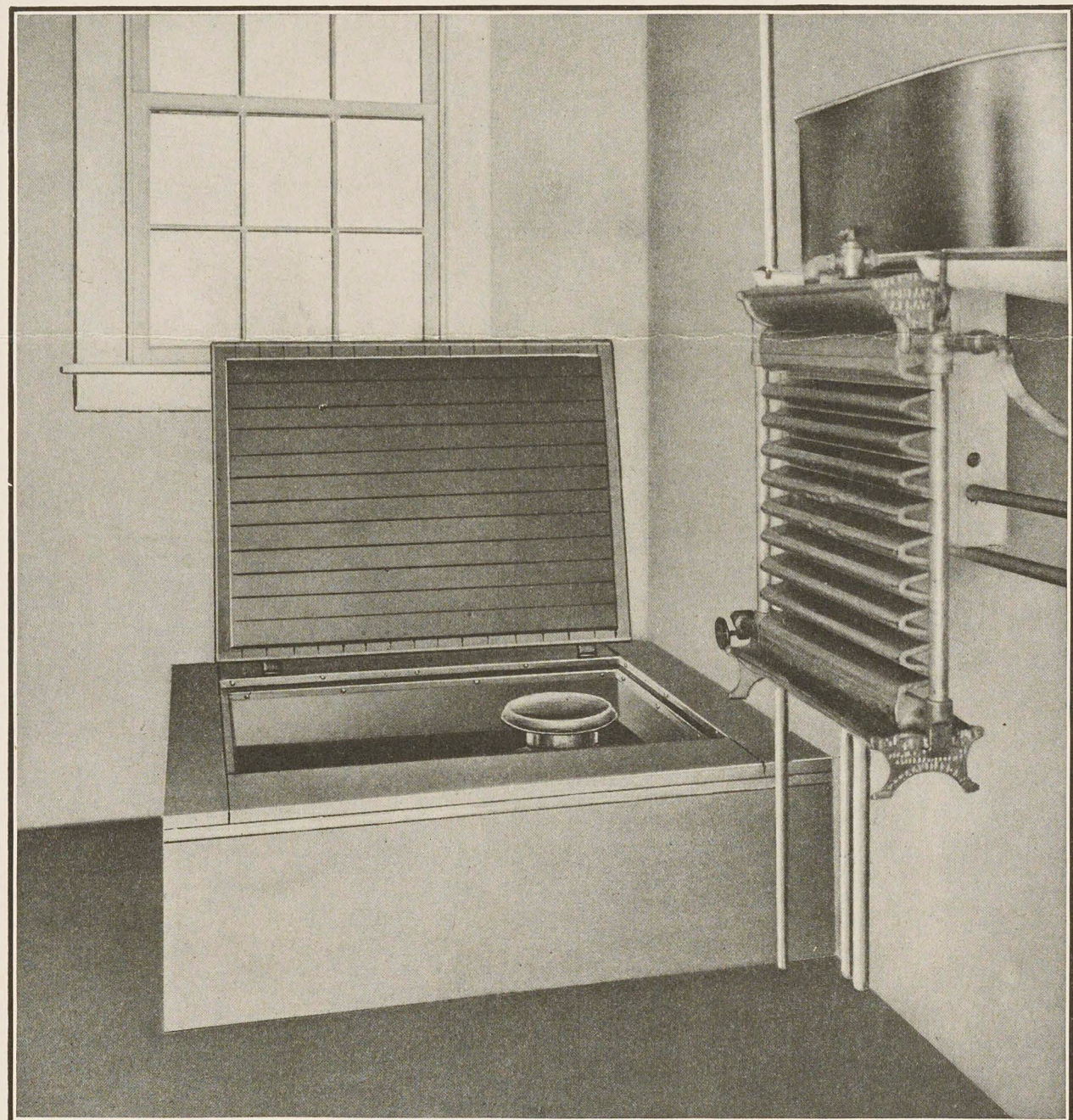
If you can not get live steam, boil all utensils for at least five minutes.

The simple steam sterilizer for dairy utensils shown in the picture is within the reach of every producer. Your local tin-smith can make it.

With utensils sterilized by this device your milk will reach market and consumer in better condition.

This simple sterilizer removes foul odors and leaves the utensils sterilized and dry. The bacterial count is thus reduced, souring delayed, the flavor of the milk improved, and the life of the utensil prolonged.

Write to-day for Farmers' Bulletin 748, "A Simple Steam Sterilizer for Farm Dairy Utensils." The Department of Agriculture, Washington, D. C., will send it free.



MILK COOLER AND STORAGE TANK

COOL MILK AND CREAM AND KEEP THEM COOL

MILK should be cooled as soon as drawn and kept below 50° F. To do this, cool water and ice are necessary. The higher quality of your product will offset cost of cooling.

Run the milk over a cooler, or put the filled milk cans into a well-insulated tank of running water until the temperature of the milk approaches that of the water.

Then stop the flow of water and add ice to the cooling tank to reduce and hold the temperature of the milk below 50° F. Stir the milk frequently to hasten cooling. Leave the cans in the tank until you are ready to start for the station. Always have ice in the water while milk is being stored in the tank.

As the cans are taken from the tank, jacket or cover them to prevent rise in temperature. Don't expose cans to the sun any more than is absolutely necessary. See that your station provides a covered platform. Don't deliver milk any longer than necessary before train time.

Don't Let What You Produce Be Wasted!

DEMONSTRATE THRIFT ON YOUR FARM

U. S. DEPARTMENT OF AGRICULTURE